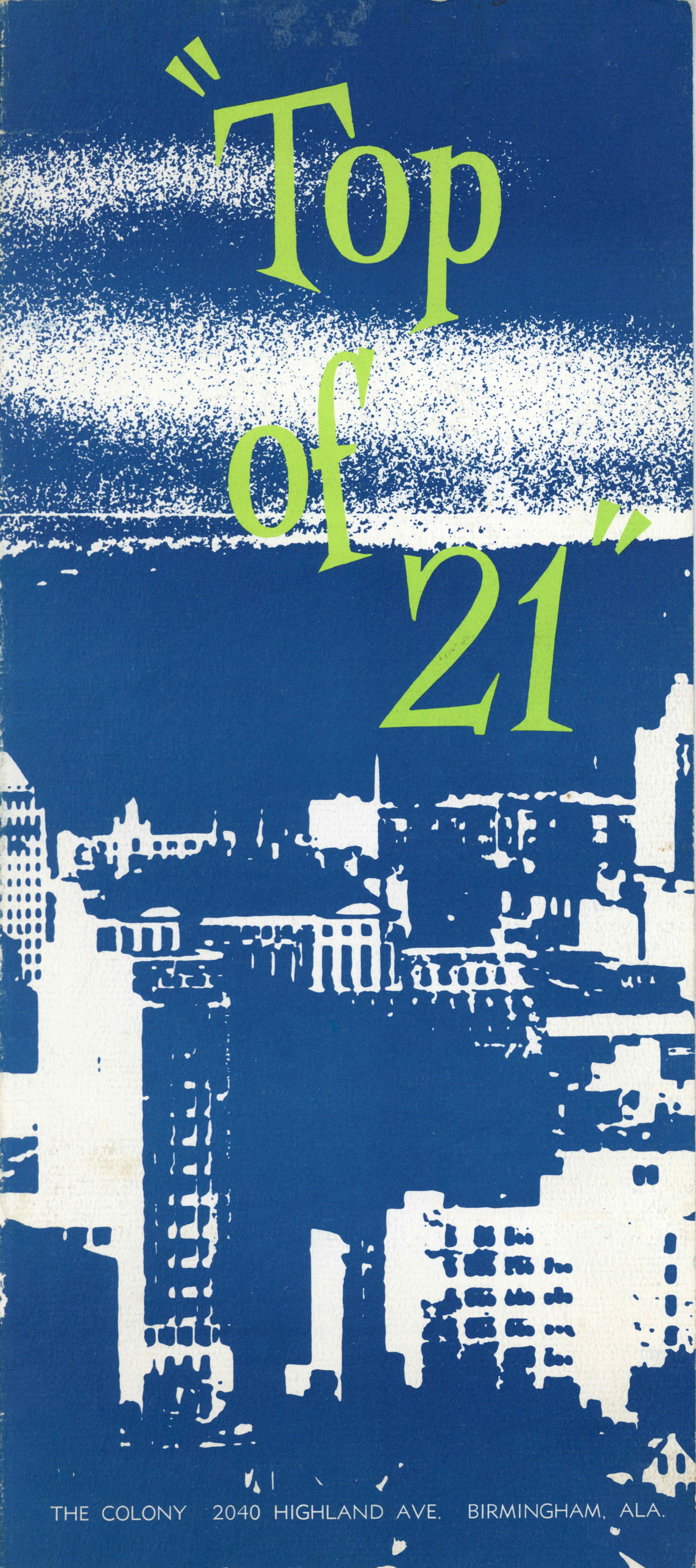
"Top of 21"



THE COLONY 2040 HIGHLAND AVE. BIRMINGHAM, ALA.

"TOP OF 21"

DINNER MENU 6:00 to 10:00 p.m.

"APPETIZERS"

FRESH SHRIMP COCKTAIL.....$1.50

½ DOZ. BLUEPOINT OYSTERS ON HALF SHELL, COCKTAIL SAUCE...$1.75

"SOUPS"

FRENCH ONION SOUP OR CHILLED VICHYSSOISE SOUP

"SALADS"

TOSSED GREEN SALAD OR COTTAGE CHEESE AND FRUIT

"ENTREES"

BROILED SPANISH SEA SPAWNS SHRIMPS, WITH SEASONED BREADED GARLIC CRUMBS AND BUTTER.....$3.95

BREAST OF TURKEY AND COUNTRY HAM ON BROCCOLI.....$3.75

BAKED SUPREME BREAST OF CHICKEN ALA KIEV WITH MARNAY SAUCE.....$3.75

BRAISED SIRLOIN BEEF TIPS W/WINE & MUSHROOMS EN CASSEROLE.....$3.50

CHAR-BROILED SMITHFIELD COUNTRY HAM STEAK ALA SUPREME.....$3.50

BROILED COLORADO RAINBOW TROUT ALA PARISENNE.....$3.95

FRESH LOBSTER THERMIDORE , NEWBERG EN CASSEROLE.....$3.95

BAKED SUPREME BON SECOUR OYSTERS ALA ROCKEFELLOW.....$3.75

"CHOICE OF TWO"

BAKED POTATO

GREEN VEGETABLES DE
DE JUR

"THANK YOU"

Sea Foods

Shipped Live Broiled Whole Maine Lobster—
2½ lb. size, Drawn Butter $6.75

Broiled South African Lobster Tail,
Drawn Butter $3.95

Broiled Whole Stuffed Florida Flounder
With Crabmeat Stuffing $3.50

Fresh Lobster and Crabmeat in Casserole—
Butter and Wine Sauce $3.50

Broiled Red Snapper Steak
With Lemon Butter $3.50

Colony's Alaska King Crab
Al'a Imperial $3.95

Fried Filet Of Snapper Almondine
With Tartar Sauce $3.50

Served With French Onion Soup or Chilled Vichyssoise Supreme, Tossed Salad, Your Choice of Dressing, Baked Idaho Potato

Fowl

Roast Long Island Duckling—Wild Rice
with Brigarde Sauce 3.50

Roast Rock Cornish Game Hen—Wild Rice
Pate De 3.50

THE GUV'NOR'S

"Top of 21"

Appetizers

Shrimp Cocktail 1.50
Lobster and Crabmeat Cocktail 1.75
Stuffed Celery with Roquefort Cheese 1.00

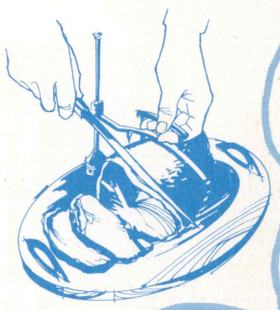
Specialty of the Roof

ROAST PRIME RIB OF BEEF, Au Jus

SERVED WITH

French Onion Soup or Chilled
Vichyssoise Supreme
Baked Idaho Potato with Chive Sauce
or Creamy Butter
Large Bowl of Mixed Salad
your choice of dressing
Hot Bread and Butter

$5.50



"FROM THE CHAR-BROILER"

Strip Sirloin Steak — 16 oz., Char-Broiled 5.95
T-Bone Steak — 16 oz. 5.75
Rib Eye Steak 4.95
Steer Butt Tender Steak — Char-Broiled 5.75
Filet Mignon, wrapped in bacon—Char-Broiled 5.50
Top Sirloin Butt Steak — Char-Broiled 3.75
Beef Kabob, Choice Tenderloin Cuts, marinated, broiled on skewer with tomatoes, green peppers, onions 3.75
Double-Thick Lamb Chops with Mint Jelly 3.95

French Onion Soup or Chilled Vichyssoise Supreme
Tossed Green Salad, your choice of dressing
Baked Idaho Potato, Chive Sauce or Creamy Butter